Taste of Home

slow cooker ALL-TIME BEST!

buffet meatballs
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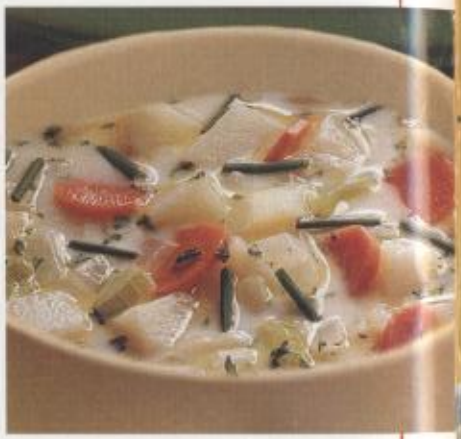

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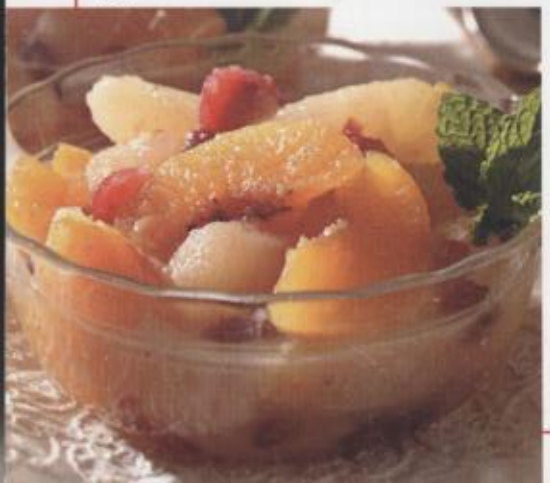

hearty potato soup
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slow cooker ALL-TIME BEST!

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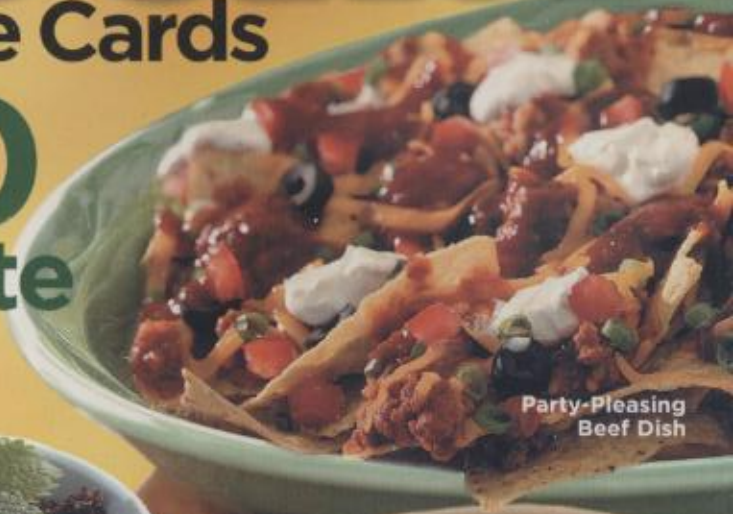

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Taste of Home

all-time best slow cooker Recipe Cards

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On front cover: no-fuss swiss steak (p. 17), chocolate pudding cake (p. 77) and hearty potato soup (p. 57).

Slow Cookers Mean Comforting Dinners With Fix-It-and-Forget-It Convenience

GET ON THE FAST TRACK to a delicious dinner with your slow cooker and these 76 mouth-watering recipes! You can't beat the ease of filling your slow cooker in the morning and coming home hours later to the tantalizing aroma of your dinner all ready to serve.

Many of these recipes—more than half—require *only 10 minutes of preparation or less.* That means you and your family could enjoy dishes with homemade goodness like Old-Fashioned Pot Roast (p. 13), Mushroom Chicken Cacciatore (p. 39) or Tender Pork Roast (p. 45) with hardly any time in the kitchen for you! Look for the speediest recipes marked with a special "10-Minute Prep or Less" banner.

There are also 14 hearty, warming soups you can prepare in the slow cooker and serve as a hassle-free entree, lunch or first course for company.

Won't your guests be impressed with a savory appetizer like Hot Bacon Cheese Dip (p. 3) or a comforting dessert like Fudgy Peanut Butter Cake (p. 73) right from the slow cooker? They'll wonder how you can set out such fabulous fare yet spend so much time visiting with them.

With every dish shown in full color on a handy pull-out recipe card, this is an indispensable cookbook you'll turn to again and again for effortless meals on your busiest days.

sunshine chicken wings

My aunts and cousins prepared the wonderful food for our wedding buffet. My husband, Jeff, and I and our guests enjoyed these finger-licking-good chicken wings. It's so handy to serve them from a slow cooker.

—Ami Miller
Plain City, Ohio

Taste of Home

10-MINUTE PREP OR LESS

hot bacon cheese dip

This appetizer is a surefire people-pleaser. The thick dip has lots of bacon flavor and keeps my guests happily munching before dinner. I serve it with tortilla chips or sliced French bread.

—Suzanne Whitaker
Knoxville, Tennessee

Taste of Home

sunshine chicken wings

2 jars (12 ounces *each*) orange marmalade
3 cups ketchup
1 cup packed brown sugar
1 large onion, finely chopped
1/2 cup butter *or* margarine
3 tablespoons chili powder
3 tablespoons vinegar
1 tablespoon Worcestershire sauce
Hot pepper sauce to taste
8 pounds whole chicken wings (about 40)

In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Meanwhile, cut the chicken wings into three sections; discard wing tips.

Dip wings into sauce and place on two foil-lined 15-in. x 10-in. x 1-in. baking pans. Bake at 350° for 45 minutes, reversing pans once during baking. Serve immediately or cover and refrigerate for up to 2 days before serving. Reheat in a slow cooker, the oven or electric roaster. **Yield:** 15-20 servings.

Editor's Note: 8 pounds of uncooked chicken wing sections may be substituted for the whole chicken wings. Omit the second step of the recipe.

10-MINUTE PREP OR LESS

hot bacon cheese dip

2 packages (8 ounces *each*) cream cheese, cubed
4 cups (16 ounces) shredded cheddar cheese
1 cup half-and-half cream
2 teaspoons Worcestershire sauce
1 teaspoon dried minced onion
1 teaspoon prepared mustard
16 bacon strips, cooked and crumbled
Tortilla chips *or* French bread slices

In a 1-1/2-qt. slow cooker, combine the first six ingredients. Cover and cook for 2 hours or until cheeses are melted, stirring occasionally. Just before serving, stir in bacon. Serve warm with tortilla chips or bread. **Yield:** 4 cups.

10-MINUTE PREP OR LESS

cheesy pizza fondue

I keep these dip ingredients on hand for spur-of-the-moment gatherings. Folks can't resist chewy bread cubes coated with a savory sauce.

—Nel Carver
Moscow, Idaho

Taste of Home

10-MINUTE PREP OR LESS

barbecue sausage bites

This sweet-and-tangy appetizer pairs pineapple chunks with three kinds of sausage. I experimented with the amounts of pineapple and barbecue sauce to suit my taste. Feel free to do the same.

—Rebekah Randolph
Greer, South Carolina

Taste of Home

10-MINUTE PREP OR LESS

cheesy pizza fondue

- 1 jar (29 ounces) meatless spaghetti sauce
- 2 cups (8 ounces) shredded mozzarella cheese
- 1/4 cup shredded Parmesan cheese
- 2 teaspoons dried oregano
- 1 teaspoon dried minced onion
- 1/4 teaspoon garlic powder
- 1 unsliced loaf (1 pound) Italian bread, cut into cubes

In a 1-1/2-qt. slow cooker, combine the spaghetti sauce, cheeses, oregano, onion and garlic powder. Cook for 4-6 hours or until cheese is melted and sauce is hot. Serve with bread cubes. **Yield:** 12 servings (4 cups).

10-MINUTE PREP OR LESS

barbecue sausage bites

- 1 package (1 pound) miniature smoked sausage links
- 3/4 pound fully cooked bratwurst links, cut into 1/2-inch slices
- 3/4 pound fully cooked kielbasa *or* Polish sausage, cut into 1/2-inch slices
- 1 bottle (18 ounces) barbecue sauce
- 2/3 cup orange marmalade
- 1/2 teaspoon ground mustard
- 1/8 teaspoon ground allspice
- 1 can (20 ounces) pineapple chunks, drained

In a 3-qt. slow cooker, combine the sausages. In a small bowl, whisk the barbecue sauce, marmalade, mustard and allspice. Pour over sausage mixture; stir to coat. Cover and cook on high for 2-1/2 to 3 hours or until heated through. Stir in pineapple. Serve with toothpicks. **Yield:** 12-14 servings.

10-MINUTE PREP OR LESS

orange spiced cider

Every time I serve this wonderful hot beverage, someone asks for the recipe. Orange juice adds a bit of sweetness while red-hot candies are a fun way to bring in the flavor of cinnamon. *—Erika Reinhard Colorado Springs, Colorado*

Taste of Home

10-MINUTE PREP OR LESS

tropical tea

I suggest brewing a batch of this fragrant, flavorful tea in a slow cooker for your next family gathering. *—Irene Helen Zundel Carmichaels, Pennsylvania*

Taste of Home

10-MINUTE PREP OR LESS

orange spiced cider

4 cups unsweetened apple juice
1 can (12 ounces) orange juice concentrate, thawed
1/2 cup water
1 tablespoon red-hot candies
1/2 teaspoon ground nutmeg
1 teaspoon whole cloves
Fresh orange slices and cinnamon sticks, optional

In a slow cooker, combine the first five ingredients. Place cloves in a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Add bag to slow cooker.

Cover and cook on low for 2-3 hours or until heated through. Before serving, discard spice bag and stir cider. Garnish with orange slices and cinnamon sticks if desired. **Yield:** 8 servings.

10-MINUTE PREP OR LESS

tropical tea

6 cups boiling water
6 individual tea bags
1-1/2 cups orange juice
1-1/2 cups unsweetened pineapple juice
1/3 cup sugar
1 medium navel orange, sliced and halved
2 tablespoons honey

In a 5-qt. slow cooker, combine boiling water and tea bags. Cover and let stand for 5 minutes. Discard tea bags. Stir in the remaining ingredients. Cover and cook on low for 2-4 hours or until heated through. Serve warm. **Yield:** about 2-1/2 quarts.

10-MINUTE PREP OR LESS

zesty smoked links

These flavorful sausages served in a slow cooker are great when entertaining. Men in the family can't resist these basic but good snacks.

—Jackie Boothman
La Grande, Oregon

Taste of Home

10-MINUTE PREP OR LESS

buffet meatballs

I need only five ingredients to fix these easy appetizers. Grape juice and apple jelly are the secrets behind the sweet yet tangy sauce that complements convenient packaged meatballs. *—Janet Anderson*
Carson City, Nevada

Taste of Home

10-MINUTE PREP OR LESS

zesty smoked links

- **1 bottle (12 ounces) chili sauce**
- **1 cup grape jelly**
- **2 tablespoons lemon juice**
- **2 packages (1 pound *each*) miniature smoked sausage links *and/or* hot dogs**

In a large skillet, combine chili sauce, jelly and lemon juice; cook over medium-low heat until jelly is melted. Stir in sausages. Reduce heat; cover and cook for 30 minutes or until heated through, stirring occasionally. Serve immediately or keep warm in a slow cooker. **Yield:** about 32 servings.

10-MINUTE PREP OR LESS

buffet meatballs

- **1 cup grape juice**
- **1 cup apple jelly**
- **1 cup ketchup**
- **1 can (8 ounces) tomato sauce**
- **4 pounds frozen Italian-style meatballs**

In a small saucepan, combine the juice, jelly, ketchup and tomato sauce. Cook and stir over medium heat until jelly is melted; remove from the heat.

Place meatballs in a 5-qt. slow cooker. Pour sauce over the top and gently stir to coat. Cover and cook on low for 4 hours or until heated through. **Yield:** about 11 dozen.

10-MINUTE PREP OR LESS

spicy french dip

If I'm cooking for a party or family get-together, I can put this beef in the slow cooker in the morning and then concentrate on other preparations. It's a great time-saver and never fails to get rave reviews.

—Ginny Koeppen
Winnfield, Louisiana

Taste of Home

10-MINUTE PREP OR LESS

old-world sauerbraten

I serve this popular German entree with potato pancakes and vegetables. Crushed gingersnaps, lemon and vinegar give the marinated beef and gravy their appetizing sweet-sour flavor.

—Susan Garoutte
Georgetown, Texas

Taste of Home

10-MINUTE PREP OR LESS

spicy french dip

- 1 boneless beef sirloin tip roast (about 3 pounds), cut in half
- 1/2 cup water
- 1 can (4 ounces) diced jalapeno peppers, drained
- 1 envelope Italian salad dressing mix
- 12 crusty rolls (5 inches)

Place beef in a 5-qt. slow cooker. In a small bowl, combine the water, jalapenos and dressing mix; pour over beef. Cover and cook on low for 8-10 hours or until meat is tender.

Remove beef and shred using two forks. Skim fat from cooking juices. Serve beef on buns with juice. **Yield:** 12 servings.

10-MINUTE PREP OR LESS

old-world sauerbraten

- 1-1/2 cups water, *divided*
- 1-1/4 cups cider vinegar, *divided*
- 2 large onions, sliced, *divided*
- 1 medium lemon, sliced
- 15 whole cloves, *divided*
- 6 bay leaves, *divided*
- 6 whole peppercorns
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 beef sirloin tip roast (3 pounds), cut in half
- 1/4 teaspoon pepper
- 12 gingersnap cookies, crumbled

In a large resealable plastic bag, combine 1 cup water, 1 cup vinegar, half of the onions, lemon, 10 cloves, four bay leaves, peppercorns, sugar and salt; mix well. Add roast. Seal bag and turn to coat; refrigerate overnight, turning occasionally.

Drain and discard marinade. Place roast in a slow cooker; add pepper and remaining water, vinegar, onions, cloves and bay leaves. Cover and cook on low for 6-8 hours or until meat is tender. Remove roast and keep warm. Discard bay leaves. Stir in gingersnaps. Cover and cook on high for 10-15 minutes or until gravy is thickened. Slice roast; serve with gravy. **Yield:** 12 servings.

10-MINUTE PREP OR LESS

old-fashioned pot roast

We raise beef and have a large garden, so I try to find new ways to use these ingredients to make nutritious meals. Simmered in a brown gravy flecked with veggies, this roast is fork-tender when sliced. *—Joan Airey*
Rivers, Manitoba

Taste of Home

10-MINUTE PREP OR LESS

slow-cooked spaghetti sauce

After searching for a tomato sauce that didn't taste like it was only for spaghetti, I set out to make my own. The result was this thick versatile sauce featuring ground beef and lots of herbs. It's great on pizza, too.
—David Shields
Barberton, Ohio

Taste of Home

10-MINUTE PREP OR LESS

old-fashioned pot roast

- 1 boneless beef rump roast (3-1/2 to 4 pounds)
- 1 tablespoon vegetable oil
- 1 teaspoon pepper
- 2 medium carrots, grated
- 1 medium onion, thinly sliced
- 2 garlic cloves, minced
- 1 can (8 ounces) tomato sauce
- 1/4 cup red wine
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon *each* dried basil, marjoram, oregano and thyme
- 3 tablespoons cornstarch
- 3 tablespoons cold water

Cut roast in half; brown in a Dutch oven in oil on all sides. Sprinkle with pepper. Place the carrots, onion and garlic in a 5-qt. slow cooker; top with the roast. In a bowl, combine the tomato sauce, wine, Worcestershire sauce and seasonings; pour over roast. Cover and cook on low for 8-10 hours or until meat is tender.

Remove meat and keep warm. Skim fat from cooking juices; pour into a saucepan. Bring to a boil. In a small bowl, combine the cornstarch and water until smooth; stir into cooking juices. Return to a boil; cook and stir for 1-2 minutes or until thickened. Serve with sliced beef. **Yield:** 12-14 servings.

slow-cooked spaghetti sauce

- 1 pound ground beef
- 4 cans (14-1/2 ounces *each*) diced tomatoes, undrained
- 6 cans (6 ounces *each*) tomato paste
- 1 cup beef broth
- 1/4 cup packed brown sugar
- 3 tablespoons minced fresh marjoram *or* 1 tablespoon dried marjoram
- 2 tablespoons garlic powder
- 2 tablespoons minced fresh basil *or* 2 teaspoons dried basil
- 2 tablespoons minced fresh oregano *or* 2 teaspoons dried oregano
- 2 tablespoons minced fresh parsley
- 1 teaspoon salt
- 1 bay leaf

Hot cooked spaghetti

In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker. Stir in the tomatoes, tomato paste, broth, brown sugar and seasonings; mix well. Cover and cook on low for 6-8 hours or until bubbly. Discard bay leaf. Serve over spaghetti. **Yield:** 12-14 servings.

party-pleasing beef dish

I often prepare this mild beef and tomato sauce mixture when I'm not sure how many guests are coming. It's easy to fix, easy to serve with tortilla chips and toppings and easy to clean up. *—Glee Witzke*
Crete, Nebraska

Taste of Home

flavorful beef in gravy

Served over noodles, this fantastic supper showcases tender chunks of savory beef stew meat. I use canned soups and onion soup mix to make the mouth-watering gravy. With a green salad and crusty bread, dinner is complete.
—Cheryl Sindergard
Plover, Iowa

Taste of Home

party-pleasing beef dish

1 pound ground beef
1 medium onion, chopped
3/4 cup water
1 can (8 ounces) tomato sauce
1 can (6 ounces) tomato paste
2 teaspoons sugar
1 garlic clove, minced
1 teaspoon chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1 cup cooked rice
Tortilla chips

Toppings—shredded cheddar cheese, chopped green onions, sliced ripe olives, sour cream, chopped tomato and taco sauce

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Transfer to a slow cooker. Add the next eight ingredients; mix well.

Cover and cook on low for 4 hours or until heated through. Add rice; cover and cook 10 minutes longer. Serve over tortilla chips with toppings of your choice. **Yield:** 6-8 servings.

flavorful beef in gravy

1/3 cup all-purpose flour
3 pounds beef stew meat, cut into 1-inch cubes
3 tablespoons vegetable oil
2 cans (10-3/4 ounces *each*) condensed cream of mushroom soup, undiluted
1 can (10-3/4 ounces) condensed golden mushroom soup, undiluted
1 can (10-3/4 ounces) condensed cream of celery soup, undiluted
1-1/3 cups milk
1 envelope onion soup mix

Hot cooked noodles *or* mashed potatoes

Place flour in a large resealable plastic bag; add beef and toss to coat. In a skillet, brown beef in oil. Transfer beef to a 5-qt. slow cooker. Stir in the soups, milk and soup mix. Cover and cook on low for 7-8 hours or until the meat is tender. Serve over noodles or potatoes. **Yield:** 10-12 servings.

10-MINUTE PREP OR LESS

no-fuss swiss steak

I received the recipe for this dish from my cousin. I make it regularly because our children love the savory steak, tangy gravy and fork-tender veggies.

—Sharon Morrell
Parker, South Dakota

Taste of Home

10-MINUTE PREP OR LESS

beef and beans

This deliciously spicy steak and beans over rice will have your family and friends asking for more. It's a favorite in my recipe collection.

—Marie Leadmon
Bethesda, Maryland

Taste of Home

10-MINUTE PREP OR LESS

no-fuss swiss steak

- 3 pounds boneless beef round steak, cut into serving-size pieces
- 2 tablespoons vegetable oil
- 2 medium carrots, cut into 1/2-inch slices
- 2 celery ribs, cut into 1/2-inch slices
- 1-3/4 cups water
- 1 can (11 ounces) condensed tomato rice soup, undiluted
- 1 can (10-1/2 ounces) condensed French onion soup, undiluted
- 1/2 teaspoon pepper
- 1 bay leaf

In a large skillet, brown beef in oil over medium-high heat; drain. Transfer to a 5-qt. slow cooker. Add carrots and celery. Combine the remaining ingredients; pour over meat and vegetables. Cover and cook on low for 6-8 hours or until meat is tender.

Discard the bay leaf before serving. Thicken cooking juices if desired. **Yield:** 8-10 servings.

10-MINUTE PREP OR LESS

beef and beans

- 1-1/2 pounds boneless beef round steak
- 1 tablespoon prepared mustard
- 1 tablespoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 garlic clove, minced
- 2 cans (14-1/2 ounces *each*) diced tomatoes, undrained
- 1 medium onion, chopped
- 1 teaspoon beef bouillon granules
- 1 can (16 ounces) kidney beans, rinsed and drained
- Hot cooked rice

Cut steak into thin strips. Combine mustard, chili powder, salt, pepper and garlic in a bowl; add steak and toss to coat. Transfer to a slow cooker; add tomatoes, onion and bouillon. Cover and cook on low for 6-8 hours. Stir in beans; cook 30 minutes longer. Serve over rice. **Yield:** 8 servings.

10-MINUTE PREP OR LESS

italian beef sandwiches

Because there's little prep work, I make these flavorful sandwiches on many busy weeknights alongside french fries and raw veggies. Our children get excited when they smell the beef simmering in the slow cooker. *—Jan Kent Knoxville, Tennessee*

Taste of Home

shredded steak sandwiches

I received this recipe when I was a newlywed over 30 years ago, and it's been a favorite since then. The saucy steak barbecue makes a quick, tasty meal served on sliced buns or even over rice, potatoes or buttered noodles.

—Lee Deneau Lansing, Michigan

Taste of Home

10-MINUTE PREP OR LESS

italian beef sandwiches

1 beef tip sirloin roast (4-1/2 pounds), cut in half
1 can (14-1/2 ounces) beef broth
1 can (12 ounces) beer
1 cup water
1/4 cup cider vinegar
1 envelope onion soup mix
1 envelope Italian salad dressing mix
1 garlic clove, minced
1-1/2 teaspoons dried oregano
1 teaspoon dried basil
10 Italian sandwich rolls (6 inches), split

Place roast in a 5-qt. slow cooker. Combine the broth, beer, water, vinegar, soup mix, salad dressing mix, garlic, oregano and basil; pour over roast. Cover and cook on low for 7-8 hours or until meat is tender.

Remove the roast. When cool enough to handle, shred meat, using two forks. Return to slow cooker and heat through. Using a slotted spoon, spoon shredded meat onto each roll. Serve juices as a dipping sauce. **Yield:** 10 servings.

shredded steak sandwiches

3 pounds boneless beef round steak, cut into large pieces
2 large onions, chopped
3/4 cup thinly sliced celery
1-1/2 cups ketchup
1/2 to 3/4 cup water
1/3 cup lemon juice
1/3 cup Worcestershire sauce
3 tablespoons brown sugar
3 tablespoons cider vinegar
2 to 3 teaspoons salt
2 teaspoons prepared mustard
1-1/2 teaspoons paprika
1 teaspoon chili powder
1/2 teaspoon pepper
1/8 to 1/4 teaspoon hot pepper sauce
12 to 14 sandwich rolls, split

Place meat in a 5-qt. slow cooker. Add onions and celery. In a bowl, combine the ketchup, water, lemon juice, Worcestershire sauce, brown sugar, vinegar, salt, mustard, paprika, chili powder, pepper and hot pepper sauce. Pour over meat. Cover and cook on high for 6-8 hours.

Remove meat; cool slightly. Shred with a fork. Return to the sauce and heat through. Serve on rolls. **Yield:** 12-14 servings.

10-MINUTE PREP OR LESS

slow-cooked cabbage rolls

I've worked full-time for more than 30 years, and this super slow-cooker recipe has been a lifesaver. It cooks while I'm away and smells heavenly when I walk in the door in the evening.

—Rosemary Jarvis
Sparta, Tennessee

Taste of Home

pizza in a pot

With warm breadsticks or garlic toast on the side, this is one dinner I know my family will always eagerly eat. *—Dianna Cline*
Philippi, West Virginia

Taste of Home

10-MINUTE PREP OR LESS

slow-cooked cabbage rolls

1 large head cabbage
1 egg, beaten
1 can (8 ounces) tomato sauce
3/4 cup quick-cooking rice
1/2 cup chopped green pepper
1/2 cup crushed saltines (about 15 crackers)
1 envelope onion soup mix
1-1/2 pounds lean ground beef
1 can (46 ounces) V8 juice
Salt to taste
Grated Parmesan cheese, optional

Remove core from cabbage. Steam 12 large outer leaves until limp; drain well. In a bowl, combine the egg, tomato sauce, rice, green pepper, cracker crumbs and soup mix. Crumble beef over mixture and mix well. Place about 1/3 cup meat mixture on each cabbage leaf.

Fold in sides, starting at an unfolded edge, and roll up completely to enclose the filling. Secure with toothpicks if desired.

Place cabbage rolls in a slow cooker. Pour V8 juice over rolls. Cover and cook on low for 6-7 hours or until filling reaches 160°. Just before serving, sprinkle with salt and cheese if desired. **Yield:** 6 servings.

pizza in a pot

1-1/2 pounds ground beef
1 medium green pepper, chopped
1 medium onion, chopped
1 can (15 ounces) tomato sauce
1 jar (14 ounces) pizza sauce
2 tablespoons tomato paste
3 cups spiral pasta, cooked and drained
2 packages (3-1/2 ounces *each*) sliced pepperoni
2 cups (8 ounces) shredded mozzarella cheese

In a skillet, cook beef, green pepper and onion over medium heat until meat is no longer pink; drain. Add tomato sauce, pizza sauce and tomato paste; mix well. In a slow cooker, layer pasta, beef mixture, pepperoni and cheese. Cover and cook on low for 3-4 hours or until heated through. **Yield:** 8 servings.

melt-in-your-mouth meat loaf

When my husband and I were first married, he refused to eat meat loaf because he said it was bland and dry. Then I prepared this version, and it became his favorite meal.

—Suzanne Codner
Starbuck, Minnesota

Taste of Home

10-MINUTE PREP OR LESS

flank steak fajitas

Our family loves Mexican food, and this is one of our favorites. The slow cooker tenderizes the flank steak for these filling fajitas, which have just the right amount of spice.

—Twila Burkholder
Middleburg, Pennsylvania

Taste of Home

melt-in-your-mouth meat loaf

- 2 eggs
- 3/4 cup milk
- 2/3 cup seasoned bread crumbs
- 2 teaspoons dried minced onion
- 1 teaspoon salt
- 1/2 teaspoon rubbed sage
- 1-1/2 pounds ground beef
- 1/4 cup ketchup
- 2 tablespoons brown sugar
- 1 teaspoon ground mustard
- 1/2 teaspoon Worcestershire sauce

In a large bowl, combine the first six ingredients. Crumble beef over mixture and mix well (mixture will be moist). Shape into a round loaf; place in a 5-qt. slow cooker. Cover and cook on low for 5-6 hours or until a meat thermometer reads 160°.

In a small mixing bowl, whisk the ketchup, brown sugar, mustard and Worcestershire sauce. Spoon over the meat loaf. Cook 15 minutes longer or until heated through. Let stand for 10-15 minutes before cutting. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

flank steak fajitas

- 1-1/2 to 2 pounds beef flank steak, cut into thin strips
- 1 can (10 ounces) diced tomatoes and green chilies, undrained
- 2 garlic cloves, minced
- 1 jalapeno pepper, seeded and chopped
- 1 tablespoon minced fresh cilantro
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1 medium sweet red pepper, julienned
- 1 medium green pepper, julienned
- 8 to 10 flour tortillas (7 to 8 inches)
- Sour cream, salsa and shredded cheddar cheese, optional

Place beef in a slow cooker. In a bowl, combine the tomatoes, garlic, jalapeno, cilantro, chili powder, cumin and salt; pour over beef. Cover and cook on low for 7-8 hours. Stir in red and green peppers. Cook 1 hour longer or until meat and peppers are tender. Thicken juices if desired.

Using a slotted spoon, place about 1/2 cup beef mixture down the center of each tortilla; fold sides over filling. Serve with sour cream, salsa and cheese if desired. **Yield:** 8-10 servings.

Editor's Note: When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

dilled pot roast

It is hard to believe that this mouth-watering pot roast comes together so easily. I rely on dill weed, cider vinegar and a simple sour cream sauce to flavor the entree.

— Amy Lingren
Jacksonville, Florida

Taste of Home

beef stroganoff

A favorite traditional dinner becomes fuss-free in the slow cooker. Tender sirloin steak in flavorful gravy is served over noodles for a home-style meal your whole family will request time and again.

—Lisa VanEgmond
Annapolis, Illinois

Taste of Home

dilled pot roast

2 teaspoons dill weed, *divided*
1 teaspoon salt
1/4 teaspoon pepper
1 boneless chuck roast (2-1/2 pounds)
1/4 cup water
1 tablespoon cider vinegar
3 tablespoons all-purpose flour
1/4 cup cold water
1 cup (8 ounces) sour cream
1/2 teaspoon browning sauce, optional
Hot cooked rice

In a small bowl, combine 1 teaspoon dill, salt and pepper. Sprinkle over both sides of roast. Place in a 3-qt. slow cooker. Add water and vinegar. Cover and cook on low for 7-8 hours or until the meat is tender.

Remove meat and keep warm. In a small bowl, combine flour and remaining dill; stir in cold water until smooth. Gradually stir into slow cooker. Cover and cook on high for 30 minutes or until thickened. Stir in sour cream and browning sauce if desired; heat through. Slice meat. Serve with sour cream sauce and rice. **Yield:** 6-8 servings.

beef stroganoff

3 to 4 pounds boneless beef sirloin steak, cubed
2 cans (14-1/2 ounces *each*) chicken broth
1 pound sliced fresh mushrooms
1 can (12 ounces) regular cola
1/2 cup chopped onion
1 envelope onion soup mix
2 teaspoons garlic powder
2 teaspoons dried parsley flakes
1/2 teaspoon pepper
2 envelopes country gravy mix
2 cups (16 ounces) sour cream
Hot cooked noodles

In a 5-qt. slow cooker, combine the first nine ingredients. Cover and cook on low for 7-8 hours or until beef is tender.

With a slotted spoon, remove beef and mushrooms; keep warm. Place gravy mix in a large saucepan; gradually whisk in cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in sour cream. Add beef and mushrooms to gravy. Serve over noodles. **Yield:** 12-16 servings.

beef burgundy

Tender cubes of beef are treated to a burgundy wine sauce and savory vegetables. I made this often when I worked full-time. It's good over noodles or mashed potatoes.

—Sherri Mott
New Carlisle, Indiana

Taste of Home

10-MINUTE PREP OR LESS

bavarian pot roast

I grew up eating pot roast but disliked it until I got this recipe at a church social and changed a few ingredients. My 7-year-old especially enjoys the seasoned apple gravy.

—Patricia Gasmund
Rockford, Illinois

Taste of Home

beef burgundy

- 6 bacon strips, diced
- 1 boneless beef chuck roast (3 pounds), cut into 1-1/2-inch cubes
- 1 can (10-1/2 ounces) condensed beef broth, undiluted
- 1 small onion, halved and sliced
- 1 medium carrot, sliced
- 2 tablespoons butter
- 1 tablespoon tomato paste
- 2 garlic cloves, minced
- 3/4 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 bay leaf
- 1/2 pound fresh mushrooms, sliced
- 1/2 cup burgundy wine
- 5 tablespoons all-purpose flour
- 2/3 cup cold water
- Hot cooked noodles, optional

In a skillet, cook bacon over medium heat until crisp. Use a slotted spoon to remove to paper towels. In the drippings, brown the beef; drain. Place beef and bacon in a 5-qt. slow cooker. Add the broth, onion, carrot, butter, tomato paste, garlic, thyme, salt, pepper and bay leaf. Cover and cook on low for 7-8 hours or until meat is tender.

Add mushrooms and wine. Combine flour and water until smooth; stir into slow cooker. Cover and cook on high for 30-45 minutes or until thickened. Discard bay leaf. Serve over noodles if desired. **Yield:** 8 servings.

10-MINUTE PREP OR LESS

bavarian pot roast

- 1 boneless beef top round roast (about 4 pounds), halved
- 1-1/2 cups apple juice
- 1 can (8 ounces) tomato sauce
- 1 small onion, chopped
- 2 tablespoons white vinegar
- 1 tablespoon salt
- 3/4 teaspoon ground ginger *or* 1 tablespoon minced fresh gingerroot
- 2 to 3 teaspoons ground cinnamon
- 1/4 cup cornstarch
- 1/2 cup water

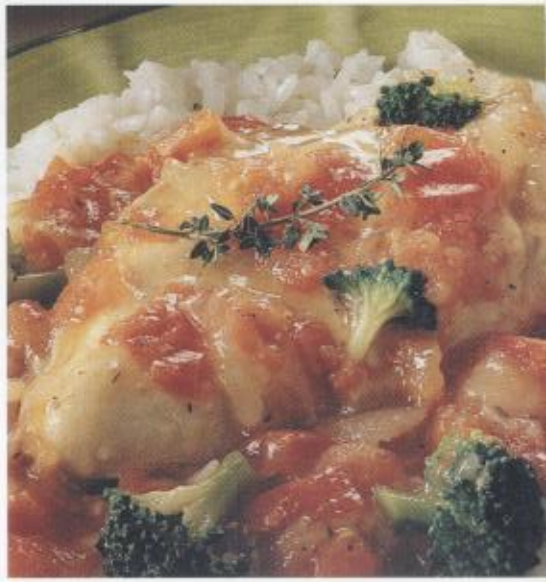
In a Dutch oven coated with nonstick cooking spray, brown roast on all sides over medium-high heat; drain. Transfer to a 5-qt. slow cooker. In a bowl, combine the juice, tomato sauce, onion, vinegar, salt, ginger and cinnamon; pour over roast. Cover and cook on high for 5-7 hours.

In a small bowl, combine cornstarch and water until smooth; stir into cooking juices until well combined. Cover and cook 1 hour longer or until the meat is tender and the gravy begins to thicken. **Yield:** 12 servings.

herbed chicken & veggies

This subtly seasoned chicken and vegetable combination is a snap to prepare on a hectic working day. A dessert is all that's needed to complete this satisfying supper. *—Dorothy Pritchett Wills Point, Texas*

Taste of Home



turkey sloppy joes

This tangy sandwich filling is so easy to prepare in the slow cooker, and it goes over well at gatherings large and small. I frequently take it to potlucks, and I'm always asked for my secret ingredient.

—Marylou LaRue Freeland, Michigan

Taste of Home

herbed chicken & veggies

- 1 broiler/fryer chicken (3 to 4 pounds), cut up and skin removed
- 2 medium tomatoes, chopped
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1/2 cup chicken broth
- 2 tablespoons white wine
- 1 bay leaf
- 1-1/2 teaspoons salt
- 1 teaspoon dried thyme
- 1/4 teaspoon pepper
- 2 cups broccoli florets
- Hot cooked rice

Place chicken in a slow cooker. Top with tomatoes, onion and garlic. Combine broth, wine, bay leaf, salt, thyme and pepper; pour over chicken. Cover and cook on low for 7-8 hours.

Add broccoli; cook 45-60 minutes longer or until chicken juices run clear and broccoli is tender. Discard bay leaf. Thicken pan juices if desired. Serve over rice. **Yield:** 4-6 servings.

turkey sloppy joes

- 1 pound ground turkey breast
- 1 small onion, chopped
- 1/2 cup chopped celery
- 1/4 cup chopped green pepper
- 1 can (10-3/4 ounces) reduced-fat reduced-sodium condensed tomato soup, undiluted
- 1/2 cup ketchup
- 1 tablespoon brown sugar
- 2 tablespoons prepared mustard
- 1/4 teaspoon pepper
- 8 hamburger buns, split

In a large saucepan coated with nonstick cooking spray, cook the turkey, onion, celery and green pepper over medium heat until meat is no longer pink; drain if necessary.

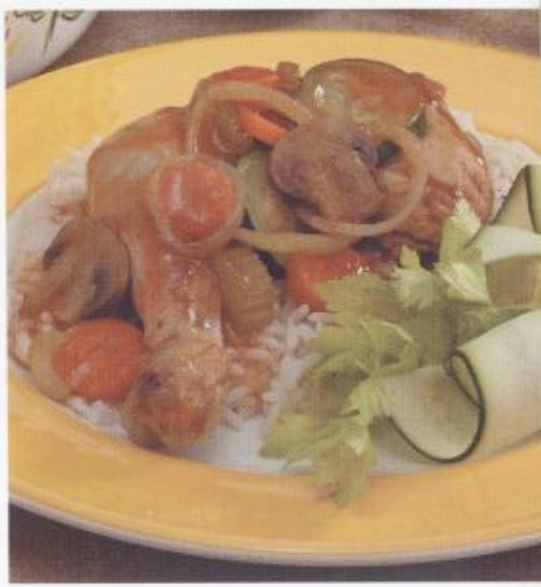
Stir in the soup, ketchup, brown sugar, mustard and pepper. Transfer to a slow cooker. Cover and cook on low for 4 hours. Serve on buns. **Yield:** 8 servings.

chicken with vegetables

You'll be surprised at how easily this tender chicken entree comes together. It's simple, delicious and a great way to get your family to eat vegetables.

—Norlene Razak
Tye, Texas

Taste of Home

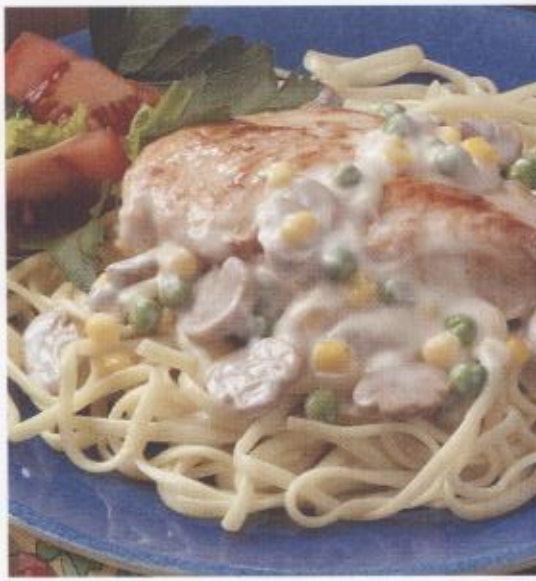


chicken veggie alfredo

My family loves this dinner—it's easy to make and a great way to save time after a busy day. If you like, add other veggies to suit your family's tastes.

—Jennifer Jordan
Hubbard, Ohio

Taste of Home



chicken with vegetables

- 1 cup sliced fresh mushrooms
- 4 chicken legs, skin removed
- 4 chicken thighs, skin removed
- 4 celery ribs, sliced
- 1 cup sliced zucchini
- 1 cup sliced carrots
- 1 medium onion, sliced
- 1 cup tomato juice
- 1/2 cup chicken broth
- 1 garlic clove, minced
- 1/4 teaspoon paprika
- Pepper to taste
- 3 tablespoons cornstarch
- 3 tablespoons cold water
- Hot cooked rice

Place mushrooms and chicken in a slow cooker. Add the celery, zucchini, carrots, onion, tomato juice, broth, garlic, paprika and pepper. Cover and cook on low for 5 hours or until meat juices run clear.

Remove chicken and vegetables and keep warm. Transfer cooking juices to a saucepan; skim fat. Combine the cornstarch and water until smooth; add to the juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over chicken and vegetables; serve over rice. **Yield:** 4 servings.

chicken veggie alfredo

- 4 boneless skinless chicken breast halves
- 1 tablespoon vegetable oil
- 1 jar (16 ounces) Alfredo sauce
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 1 cup frozen peas, thawed
- 1 jar (4-1/2 ounces) sliced mushrooms, drained
- 1/2 cup chopped onion
- 1/2 cup water
- 1/2 teaspoon garlic salt
- 1/4 teaspoon pepper
- Hot cooked linguine

In a large skillet, brown chicken in oil. Transfer to a slow cooker. In a bowl, combine the Alfredo sauce, corn, peas, mushrooms, onion, water, garlic salt and pepper. Pour over chicken. Cover and cook on low for 6-8 hours. Serve over linguine. **Yield:** 4 servings.

10-MINUTE PREP OR LESS

south-western chicken

Prepared salsa and convenient canned corn and beans add fun color, texture and flavor to this tender chicken dish. I usually serve it with salad and rice. Our children love it.

—Karen Waters
Laurel, Maryland

Taste of Home

cornish hens with potatoes

For a wonderful holiday meal with only a fraction of the work, this special slow-cooked dinner is delicious. I serve it with green beans and French bread.

—Deborah Randall
Abbeville, Louisiana

Taste of Home

10-MINUTE PREP OR LESS

southwestern chicken

- 2 cans (15-1/4 ounces *each*) whole kernel corn, drained
- 1 can (15 ounces) black beans, rinsed and drained
- 1 jar (16 ounces) chunky salsa, *divided*
- 6 boneless skinless chicken breast halves
- 1 cup (4 ounces) shredded cheddar cheese

Combine the corn, black beans and 1/2 cup of salsa in a slow cooker. Top with chicken; pour the remaining salsa over chicken. Cover and cook on high for 3-4 hours or on low for 7-8 hours or until meat juices run clear. Sprinkle with cheese; cover until cheese is melted, about 5 minutes. **Yield:** 6 servings.

cornish hens with potatoes

- 4 Cornish game hens (20 ounces *each*)
- 2 tablespoons vegetable oil
- 4 large red potatoes, cut into 1/8-inch slices
- 4 bacon strips, cut into 1-inch pieces
- Lemon-pepper seasoning and garlic powder to taste
- Minced fresh parsley

In a large skillet, brown hens in oil. Place the potatoes in a 5-qt. slow cooker. Top with the hens and bacon. Sprinkle with lemon-pepper and garlic powder. Cover and cook on low for 6-8 hours or until meat juices run clear and potatoes are tender. Thicken the cooking juices if desired. Sprinkle the hens with parsley. **Yield:** 4 servings.

10-MINUTE PREP OR LESS

sage turkey thighs

I created this recipe for my boys, who love dark meat. It's more convenient than cooking a whole turkey. It reminds me of our traditional Thanksgiving turkey and stuffing that's seasoned with sage.

—Natalie Swanson
Catonsville, Maryland

Taste of Home

10-MINUTE PREP OR LESS

lemon turkey breast

Lemon and a hint of garlic add a lovely touch to these moist slices of tender slow-cooked turkey breast. I usually serve the gravy over a combination of white and brown rice, along with broccoli for a healthy meal.

—Lynn Laux
Ballwin, Missouri

Taste of Home

10-MINUTE PREP OR LESS

sage turkey thighs

- **4 medium carrots, halved**
- **1 medium onion, chopped**
- **1/2 cup water**
- **2 garlic cloves, minced**
- **1-1/2 teaspoons rubbed sage, *divided***
- **2 turkey thighs *or* drumsticks (about 2 pounds), skin removed**
- **1 teaspoon browning sauce, optional**
- **1/4 teaspoon salt**
- **1/8 teaspoon pepper**
- **1 tablespoon cornstarch**
- **1/4 cup cold water**

In a slow cooker, combine the carrots, onion, water, garlic and 1 teaspoon sage. Top with turkey. Sprinkle with remaining sage. Cover and cook on low for 6-8 hours or until a meat thermometer reads 180°.

Remove turkey and keep warm. Skim fat from cooking juices; strain and reserve vegetables. Place vegetables in a food processor; cover and process until smooth. Place in a saucepan; add cooking juices. Bring to a boil. Add browning sauce if desired, salt and pepper. Combine cornstarch and water until smooth; add to juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the turkey. **Yield:** 4 servings.

10-MINUTE PREP OR LESS

lemon turkey breast

- **1 bone-in turkey breast (5 pounds), halved**
- **1 medium lemon, halved**
- **1 teaspoon lemon-pepper seasoning**
- **1 teaspoon garlic salt**
- **4 teaspoons cornstarch**
- **1/2 cup chicken broth**

Remove skin from turkey. Pat turkey dry with paper towels; spray turkey with nonstick cooking spray. Place breast side up in a slow cooker. Squeeze half of the lemon over turkey; sprinkle with lemon-pepper and garlic salt. Place lemon halves under turkey. Cover and cook on low for 5-7 hours or until meat is no longer pink and a meat thermometer reads 170°. Remove turkey and keep warm. Discard lemon.

For gravy, pour cooking liquid into a measuring cup; skim fat. In a saucepan, combine cornstarch and broth until smooth. Gradually stir in cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey. **Yield:** 14 servings.

turkey in a pot

I use this recipe often for an easy Sunday dinner. The turkey breast gets a "holiday treatment" when served with cranberry gravy seasoned with cinnamon, cloves and allspice.

—Lois Woodward
Okeechobee, Florida

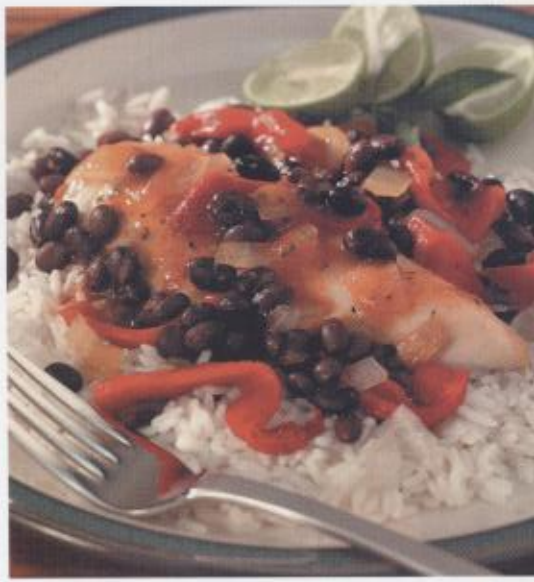
Taste of Home

red pepper chicken

Chicken breasts are treated to a bevy of black beans, red peppers and tomatoes in this Southwestern supper. We love this colorful dish over rice cooked in chicken broth.

—Piper Spiwak
Vienna, Virginia

Taste of Home



turkey in a pot

- 1 boneless turkey breast (3 to 4 pounds), halved
- 1 can (16 ounces) whole-berry cranberry sauce
- 1/2 cup sugar
- 1/2 cup apple juice
- 1 tablespoon cider vinegar
- 2 garlic cloves, minced
- 1 teaspoon ground mustard
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 2 tablespoons all-purpose flour
- 1/4 cup cold water
- 1/4 teaspoon browning sauce, optional

Place the turkey skin side up in a 5-qt. slow cooker. Combine the cranberry sauce, sugar, apple juice, vinegar, garlic, mustard, cinnamon, cloves and allspice; pour over turkey. Cover and cook on low for 5-6 hours or until a meat thermometer reads 170°.

Remove the turkey to a cutting board; keep warm. Strain cooking juices. In a saucepan, combine flour and water until smooth; gradually stir in strained juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in browning sauce if desired. Serve with sliced turkey. **Yield:** 12-16 servings.

red pepper chicken

- 4 boneless skinless chicken breast halves
- 1 can (15 ounces) black beans, rinsed and drained
- 1 jar (15 ounces) roasted red peppers, undrained
- 1 can (14-1/2 ounces) Mexican stewed tomatoes, undrained
- 1 large onion, chopped
- 1/2 teaspoon salt
- Pepper to taste
- Hot cooked rice

Place the chicken in a slow cooker. In a bowl, combine the beans, red peppers, tomatoes, onion, salt and pepper. Pour over the chicken. Cover and cook on low for 6 hours or until chicken juices run clear. Serve over rice. **Yield:** 4 servings.

10-MINUTE PREP OR LESS

mushroom chicken cacciatore

This chicken gets Italian flair from a zesty tomato sauce and by serving it over spaghetti. It's great as a company dish because it frees up time to spend with guests.

—Jane Bone
Cape Coral, Florida

Taste of Home

chicken saltimbocca

White wine dresses up cream of chicken soup to make a lovely sauce for chicken, ham and Swiss cheese roll-ups. The tried-and-true recipe comes from my mother.

—Carol McCollough
Missoula, Montana

Taste of Home

10-MINUTE PREP OR LESS

mushroom chicken cacciatore

- 4 boneless skinless chicken breast halves (about 1-1/2 pounds)
- 2 tablespoons vegetable oil
- 1 can (15 ounces) tomato sauce
- 2 cans (4 ounces *each*) sliced mushrooms, drained
- 1 medium onion, chopped
- 1/4 cup red wine
- 2 garlic cloves, minced
- 1-1/4 teaspoons dried oregano
- 1/2 teaspoon dried thyme
- 1/8 to 1/4 teaspoon salt
- 1/8 teaspoon pepper
- Hot cooked spaghetti

In a large skillet, brown chicken in oil on both sides. Transfer to a slow cooker. In a bowl, combine the tomato sauce, mushrooms, onion, wine, garlic, oregano, thyme, salt and pepper; pour over chicken.

Cover and cook on low for 4-5 hours or until chicken juices run clear. Serve over spaghetti. **Yield:** 4 servings.

chicken saltimbocca

- 6 boneless skinless chicken breast halves
- 6 thin slices deli ham
- 6 slices Swiss cheese
- 1/4 cup all-purpose flour
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons vegetable oil
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1/2 cup dry white wine
- Hot cooked rice

Flatten chicken to 1/4-in. thickness. Top each piece with a slice of ham and cheese. Roll up tightly; secure with toothpicks. In a shallow bowl, combine flour, Parmesan cheese, salt and pepper. Roll chicken in flour mixture; refrigerate for 1 hour.

In a skillet, brown roll-ups in oil on all sides; transfer to a slow cooker. Combine the soup and wine; pour over chicken. Cover and cook on low for 4-5 hours or until a meat thermometer reads 170°. Remove roll-ups and stir sauce. Serve with rice. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

chinese pork ribs

This is one of the only dishes that both of my young boys love—they even come back for seconds. —*June Ross*
Landing, New Jersey

Taste of Home

10-MINUTE PREP OR LESS

cranberry pork roast

I love to serve guests this moist flavorful pork. You don't have to slave away in the kitchen to prepare it, yet it tastes like a gourmet meal.
—*Kimberley Scasny*
Douglasville, Georgia

Taste of Home

10-MINUTE PREP OR LESS

chinese pork ribs

1/3 cup soy sauce
1/3 cup orange marmalade
3 tablespoons ketchup
2 garlic cloves, minced
3 to 4 pounds bone-in country-style pork ribs

In a bowl, combine the soy sauce, marmalade, ketchup and garlic. Pour half into a slow cooker. Top with ribs; drizzle with remaining sauce. Cover and cook on low for 6 hours or until tender. Thicken cooking juices if desired. **Yield:** 6-8 servings.

10-MINUTE PREP OR LESS

cranberry pork roast

1 boneless rolled pork loin roast (2-1/2 to 3 pounds)
1/2 teaspoon salt
1/4 teaspoon pepper
1 can (16 ounces) whole-berry cranberry sauce
1/4 cup honey
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg

Cut roast in half and place in a slow cooker; sprinkle with salt and pepper. Combine the remaining ingredients; pour over roast. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160°. Let stand 10 minutes before slicing. **Yield:** 6-8 servings.

10-MINUTE PREP OR LESS

pork chop dinner

My family and friends call me the "Crock-Pot Queen." Of my many slow-cooked specialties, this is my husband's favorite.

—Janet Phillips
Meadville, Pennsylvania

Taste of Home

10-MINUTE PREP OR LESS

fruited pork chops

Here's one of my very best slow-cooker recipes. I often prepare these tender chops with pineapple sauce for guests. I like to serve them with brown rice.

—Cindy Ragan
North Huntingdon, Pennsylvania

Taste of Home

10-MINUTE PREP OR LESS

pork chop dinner

- 6 pork loin chops (3/4 inch thick)
- 1 tablespoon vegetable oil
- 1 large onion, sliced
- 1 medium green pepper, chopped
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (8 ounces) tomato sauce
- 1 tablespoon brown sugar
- 2 teaspoons Worcestershire sauce
- 1-1/2 teaspoons cider vinegar
- 1/2 teaspoon salt
- Hot cooked rice, optional

In a skillet, brown pork chops on both sides in oil; drain. Place chops in a slow cooker. Add the onion, green pepper and mushrooms.

In a bowl, combine the tomato sauce, brown sugar, Worcestershire sauce, vinegar and salt. Pour over meat and vegetables. Cover and cook on low for 4-5 hours or until meat is tender. Serve with rice if desired. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

fruited pork chops

- 3 tablespoons all-purpose flour
- 1-1/2 teaspoons dried oregano
- 3/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 6 lean boneless pork loin chops (5 ounces *each*)
- 1 tablespoon olive oil
- 1 can (20 ounces) unsweetened pineapple chunks
- 3/4 cup unsweetened pineapple juice
- 1/4 cup water
- 2 tablespoons brown sugar
- 2 tablespoons dried minced onion
- 2 tablespoons tomato paste
- 1/4 cup raisins

In a large resealable plastic bag, combine the flour, oregano, salt, garlic powder and pepper; add the pork chops, one at a time, and shake to coat. In a nonstick skillet, brown chops on both sides in oil. Transfer to a slow cooker.

Drain pineapple, reserving juice; set pineapple aside. In a bowl, combine the 3/4 cup pineapple juice with reserved pineapple juice. Stir in the water, brown sugar, onion and tomato paste; pour over chops. Sprinkle with raisins. Cover and cook on high for 3 to 3-1/2 hours or until meat is tender and a meat thermometer reads 160°. Stir in reserved pineapple. Cover and cook 10 minutes longer or until heated through. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

tender pork roast

This melt-in-your-mouth fall-apart-tender pork roast is wonderful to serve to company because it never fails to please. With five ingredients, it couldn't be easier.

—LuVerne Peterson
Minneapolis, Minnesota

Taste of Home

italian pork chops

Tomato sauce seasoned with oregano, basil and garlic gives Italian flavor to tender chops. This is one of the few ways I will eat pork chops.

—Vickie Lowe
Lititz, Pennsylvania

Taste of Home

10-MINUTE PREP OR LESS

tender pork roast

- 1 boneless pork roast (about 3 pounds)
- 1 can (8 ounces) tomato sauce
- 3/4 cup soy sauce
- 1/2 cup sugar
- 2 teaspoons ground mustard

Cut roast in half; place in a 5-qt. slow cooker. Combine remaining ingredients; pour over roast. Cover and cook on low for 8-9 hours or until a meat thermometer reads 160°-170°. Remove roast to a serving platter and keep warm. If desired, skim fat from pan juices and thicken for gravy. **Yield:** 8 servings.

italian pork chops

- 4 bone-in pork loin chops (1 inch thick)
- 1/2 pound fresh mushrooms, sliced
- 1 medium onion, chopped
- 1 garlic clove, minced
- 2 cans (8 ounces *each*) tomato sauce
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon *each* dried oregano, basil and parsley flakes
- 1/4 cup cornstarch
- 1/4 cup cold water

In a nonstick skillet, brown pork chops on both sides. In a slow cooker, combine the mushrooms, onion and garlic. Top with the pork chops. In a bowl, combine the tomato sauce, lemon juice, salt, oregano, basil and parsley. Pour over pork. Cover and cook on low for 6-8 hours or until meat is tender.

Remove pork and keep warm. Transfer mushroom mixture to a saucepan. In a small bowl, combine the cornstarch and water until smooth; add to saucepan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over the pork chops. **Yield:** 4 servings.

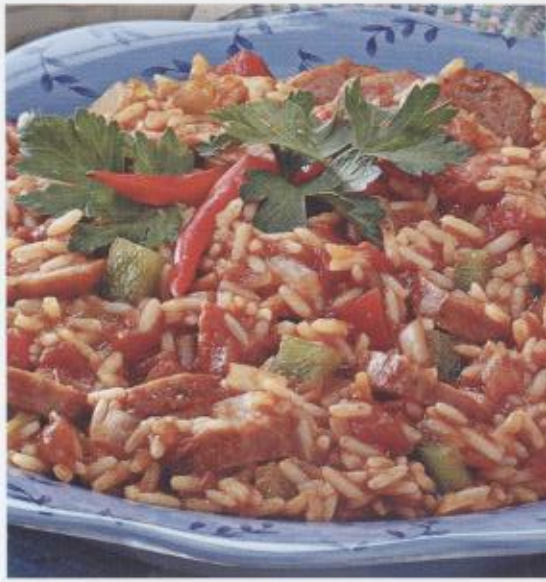
10-MINUTE PREP OR LESS

sausage spanish rice

My husband and I both work the midnight shift, so I'm always on the lookout for convenient, hearty slow-cooker recipes. This one couldn't be easier.

—Michelle McKay
Garden City, Michigan

Taste of Home



bandito chili dogs

I've brought these beefy chili dogs to family functions for years. The ingredients cook while you're at a game or other activity, so the meal is ready when you get home. *—Marion Lowery*
Medford, Oregon

Taste of Home

10-MINUTE PREP OR LESS

sausage spanish rice

- 1 pound fully cooked kielbasa *or* Polish sausage, cut into 1/4-inch slices
- 2 cans (14-1/2 ounces *each*) diced tomatoes, undrained
- 2 cups water
- 1-1/2 cups uncooked converted rice
- 1 cup salsa
- 1 medium onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped sweet red pepper
- 1 can (4 ounces) chopped green chilies
- 1 envelope taco seasoning

In a slow cooker, combine all ingredients; stir to blend. Cover and cook on low for 5-6 hours or until rice is tender. **Yield:** 9 servings.

Editor's Note: This recipe was tested with Uncle Ben's converted rice.

bandito chili dogs

- 1 package (1 pound) hot dogs
- 2 cans (15 ounces *each*) chili without beans
- 1 can (10-3/4 ounces) condensed cheddar cheese soup, undiluted
- 1 can (4 ounces) chopped green chilies
- 10 hot dog buns, split
- 1 medium onion, chopped
- 1 to 2 cups corn chips, coarsely crushed
- 1 cup (4 ounces) shredded cheddar cheese

Place hot dogs in a slow cooker. In a bowl, combine the chili, soup and green chilies; pour over hot dogs. Cover and cook on low for 4-5 hours. Serve hot dogs in buns; top with chili mixture, onion, corn chips and cheese. **Yield:** 10 servings.

10-MINUTE PREP OR LESS

italian shrimp 'n' pasta

This dish is always a hit! The shrimp, orzo, tomatoes and cayenne pepper remind me of a Creole favorite, but the Italian seasoning adds a different twist. The chicken stays nice and moist during the slow cooking.

—Karen Scaglione
Nanuet, New York

Taste of Home

spicy seafood stew

This zippy stew is very easy and quick to prepare. The hardest part is peeling and dicing the potatoes, and even that can be done the night before.

—Bonnie Marlow
Ottoville, Ohio

Taste of Home

10-MINUTE PREP OR LESS

italian shrimp 'n' pasta

- 1 pound boneless skinless chicken thighs, cut into 2-inch x 1-inch strips
- 2 tablespoons vegetable oil
- 1 can (28 ounces) crushed tomatoes
- 2 celery ribs, chopped
- 1 medium green pepper, cut into 1-inch pieces
- 1 medium onion, coarsely chopped
- 2 garlic cloves, minced
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon Italian seasoning
- 1/8 to 1/4 teaspoon cayenne pepper
- 1 bay leaf
- 1/2 cup uncooked orzo pasta *or* other small pasta
- 1 pound cooked medium shrimp, peeled and deveined

In a large skillet, brown chicken in oil; transfer to a 3-qt. slow cooker. Add the next 10 ingredients; mix well. Cover and cook on low for 7-8 hours or until chicken juices run clear. Discard bay leaf. Stir in the pasta; cover and cook on high for 15 minutes or until pasta is tender. Stir in shrimp; cover and cook for 2 minutes or until the shrimp are heated through. **Yield:** 6-8 servings.

spicy seafood stew

- 2 pounds potatoes, peeled and diced
- 1 pound carrots, sliced
- 1 jar (26 ounces) spaghetti sauce
- 2 jars (6 ounces *each*) sliced mushrooms, drained
- 1-1/2 teaspoons ground turmeric
- 1-1/2 teaspoons minced garlic
- 1 teaspoon cayenne pepper
- 3/4 teaspoon salt
- 1-1/2 cups water
- 1 pound sea scallops
- 1 pound uncooked medium shrimp, peeled and deveined

In a 5-qt. slow cooker, combine the first eight ingredients. Cover and cook on low for 4-1/2 to 5 hours or until potatoes are tender.

Stir in water, scallops and shrimp. Cover and cook for 15-20 minutes or until scallops are opaque and shrimp turn pink. **Yield:** 9 servings.

10-MINUTE PREP OR LESS

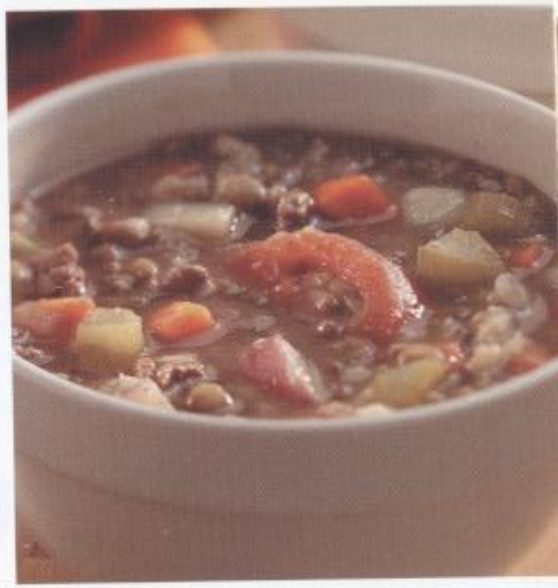
BONUS RECIPE

beef barley lentil soup

I fill up my slow cooker and forget about supper ...until the kitchen is filled with a wonderful aroma, that is! I've served this soup often to family and friends on chilly nights, along with rolls and a green salad.

—Judy Metzentine
The Dalles, Oregon

Taste of Home



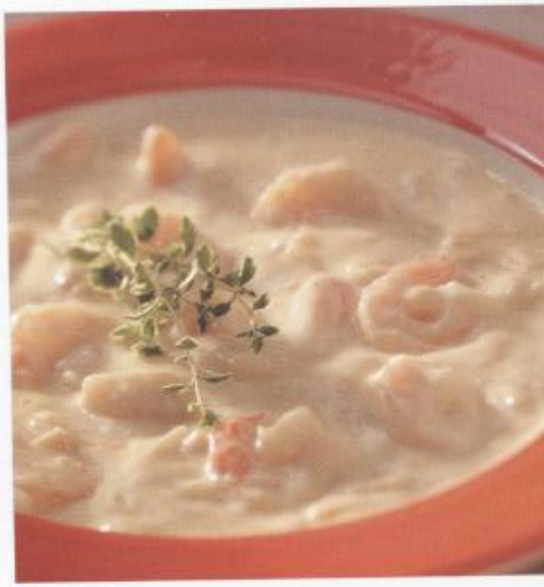
BONUS RECIPE

shrimp chowder

I simmer this rich and creamy creation in my slow cooker. Because the chowder is ready in less than 4 hours, it can be prepared in the afternoon and served to dinner guests that evening.

—Will Zunino
Gretna, Louisiana

Taste of Home



10-MINUTE PREP OR LESS

beef barley lentil soup

- 1 pound lean ground beef
- 1 medium onion, chopped
- 2 cups cubed red potatoes (1/4-inch pieces)
- 1 cup chopped celery
- 1 cup diced carrots
- 1 cup dry lentils, rinsed
- 1/2 cup medium pearl barley
- 8 cups water
- 2 teaspoons beef bouillon granules
- 1 teaspoon salt
- 1/2 teaspoon lemon-pepper seasoning
- 2 cans (14-1/2 ounces *each*) stewed tomatoes

In a nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker. Layer with the potatoes, celery, carrots, lentils and barley. Combine the water, bouillon, salt and lemon-pepper; pour over vegetables. Cover and cook on low for 6 hours or until vegetables and barley are tender. Add the tomatoes; cook 2 hours longer. **Yield:** 10 servings.

shrimp chowder

- 1/2 cup chopped onion
- 2 teaspoons butter
- 2 cans (12 ounces *each*) evaporated milk
- 2 cans (10-3/4 ounces *each*) condensed cream of potato soup, undiluted
- 2 cans (10-3/4 ounces *each*) condensed cream of chicken soup, undiluted
- 1 can (11 ounces) white *or* shoepeg corn, drained
- 1 teaspoon Creole seasoning
- 1/2 teaspoon garlic powder
- 2 pounds cooked small shrimp, peeled and deveined
- 1 package (3 ounces) cream cheese, cubed

In a small skillet, saute onion in butter until tender. In a 5-qt. slow cooker, combine the onion mixture, milk, soups, corn, Creole seasoning and garlic powder. Cover and cook on low for 3 hours. Stir in shrimp and cream cheese.

Cook 30 minutes longer or until shrimp are heated through and cheese is melted. Stir to blend. **Yield:** 12 servings (3 quarts).

BONUS RECIPE

slow 'n' easy chili

What's nice about this recipe is that you can add any extras (like chopped bell peppers or sliced fresh mushrooms) to make it your own specialty. I only get the best reviews when I serve this chili. *—Ginny Puckett Lutz, Florida*

Taste of Home

BONUS RECIPE

french beef stew

When it comes to this thick down-home stew, I let my slow cooker do the work. Then I simply toss together a green salad and dinner is ready. *—Iola Egle Bella Vista, Arkansas*

Taste of Home

slow 'n' easy chili

- 1/2 pound ground beef, cooked and drained
- 1/2 pound bulk pork sausage, cooked and drained
- 1 can (28 ounces) crushed tomatoes
- 1 can (15 ounces) chili beans, undrained
- 1 can (10-3/4 ounces) condensed tomato soup, undiluted
- 1 large onion, chopped
- 2 envelopes chili seasoning
- Shredded cheddar cheese, optional

In a slow cooker, combine the first seven ingredients and mix well. Cover and cook on low for 6-8 hours or until thickened and heated through, stirring occasionally. Garnish with cheese if desired. **Yield:** 6-8 servings.

french beef stew

- 3 medium potatoes, peeled and cut into 1/2-inch cubes
- 2 pounds beef stew meat
- 4 medium carrots, sliced
- 2 medium onions, sliced
- 3 celery ribs, sliced
- 2 cups tomato juice
- 1 cup water
- 1/3 cup quick-cooking tapioca
- 1 tablespoon sugar
- 1 tablespoon salt
- 1 teaspoon dried basil
- 1/2 teaspoon pepper

Place the potatoes in a greased 5-qt. slow cooker. Top with the beef, carrots, onions and celery. In a bowl, combine the remaining ingredients. Pour over the vegetables. Cover and cook on low for 9-10 hours or until vegetables and beef are tender. **Yield:** 8-10 servings.

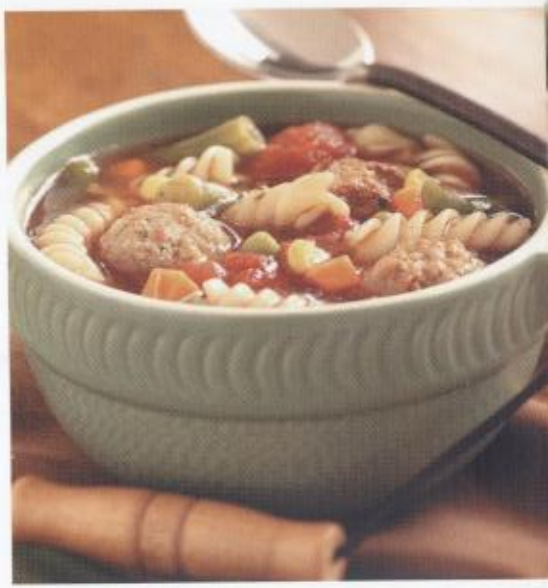
10-MINUTE PREP OR LESS

BONUS RECIPE

veggie meatball soup

It's a snap to put together this hearty soup before I leave for work. I just add cooked pasta when I get home, and I have a few minutes to relax before supper is ready. *—Charla Tinney Tyrone, Oklahoma*

Taste of Home



10-MINUTE PREP OR LESS

BONUS RECIPE

slow-cooked corn chowder

I assemble this easy chowder the night before. In the morning, I pour the mixture into the slow cooker and turn it on. After work, a hot tasty meal awaits. *—Mary Hogue Rochester, Pennsylvania*

Taste of Home

10-MINUTE PREP OR LESS

veggie meatball soup

- 3 cups beef broth
- 2 cups frozen mixed vegetables, thawed
- 1 can (14-1/2 ounces) stewed tomatoes
- 15 frozen fully cooked meatballs, thawed
- 3 bay leaves
- 1/4 teaspoon pepper
- 1 cup spiral pasta, cooked and drained

In a slow cooker, combine the first six ingredients. Cover and cook on low for 4-5 hours. Just before serving, stir in pasta; heat through. Discard bay leaves. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

slow-cooked corn chowder

- 2-1/2 cups milk
- 1 can (14-3/4 ounces) cream-style corn
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1-3/4 cups frozen corn
- 1 cup frozen shredded hash brown potatoes
- 1 cup cubed fully cooked ham
- 1 large onion, chopped
- 2 tablespoons butter
- 2 teaspoons dried parsley flakes
- Salt and pepper to taste

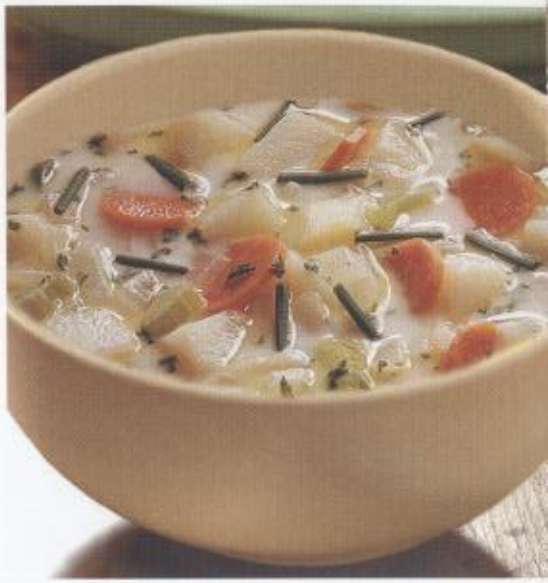
In a slow cooker, combine all ingredients. Cover and cook on low for 6 hours. **Yield:** 8 servings (2 quarts).

BONUS RECIPE

hearty potato soup

For a busy-day supper, my family loves to have big steaming, scrumptious bowls of this hearty soup, along with fresh bread from our bread machine. *—Dotty Egge Pelican Rapids, Minnesota*

Taste of Home



10-MINUTE PREP OR LESS

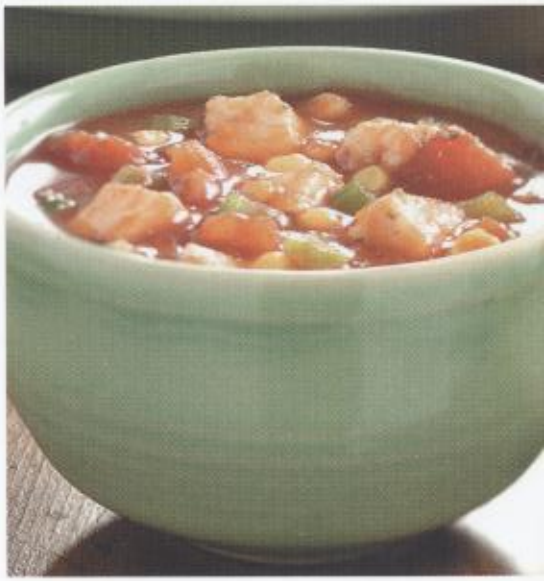
BONUS RECIPE

chicken vegetable soup

This recipe is as convenient as it is delicious. Chock-full of corn, lentils and tender chunks of chicken, the thick satisfying soup simmers to a heartwarming perfection in the slow cooker.

—Connie Thomas Jensen, Utah

Taste of Home



hearty potato soup

- 6 cups cubed peeled potatoes
- 5 cups water
- 2 cups chopped onion
- 1/2 cup chopped celery
- 1/2 cup thinly sliced carrots
- 1/4 cup butter
- 4 teaspoons chicken bouillon granules
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1 can (12 ounces) evaporated milk
- 3 tablespoons chopped fresh parsley
- Snipped chives, optional

In a large slow cooker, combine the first nine ingredients. Cover and cook on high for 7-8 hours or until the vegetables are tender. Add milk and parsley; mix well. Cover and cook 30-60 minutes longer or until heated through. Garnish with chives if desired. **Yield:** 8-10 servings (about 3 quarts).

10-MINUTE PREP OR LESS

chicken vegetable soup

- 1 can (28 ounces) diced tomatoes, undrained
- 2 cups chicken broth
- 2 cups cubed cooked chicken breast
- 1 cup frozen corn
- 2 celery ribs with leaves, chopped
- 1 can (6 ounces) tomato paste
- 1/4 cup dry lentils, rinsed
- 1 tablespoon sugar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons dried parsley flakes
- 1 teaspoon dried marjoram

In a 3-quart slow cooker, combine all ingredients. Cover and cook on low for 6-8 hours or until vegetables are tender. **Yield:** 8 servings (2 quarts).

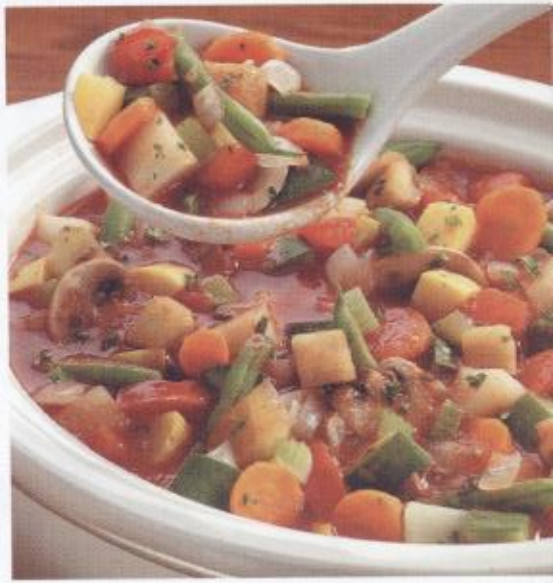
BONUS RECIPE

fresh vegetable soup

Lots of wonderfully fresh-tasting vegetables are showcased in this chunky soup. And it's so versatile—you can add or delete just about any vegetable.

—Victoria Zmarzley-Hahn
Northampton, Pennsylvania

Taste of Home



10-MINUTE PREP OR LESS

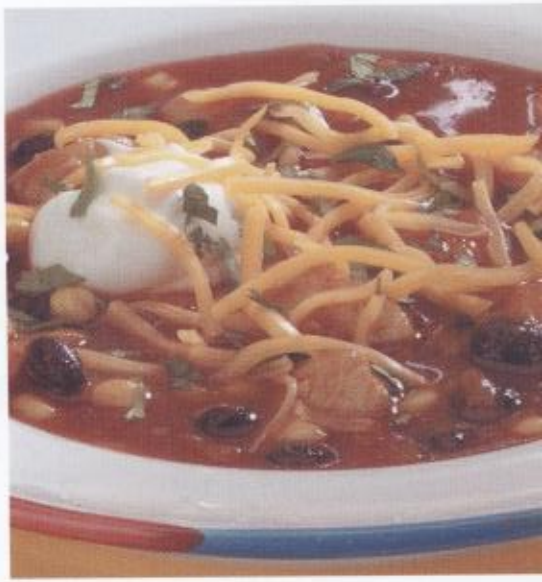
BONUS RECIPE

mexican chicken soup

This zesty dish is loaded with chicken, corn and black beans in a mildly spicy red broth. My kids love the taco-like taste of this easy soup.

—Marlene Kane
Lainesburg, Michigan

Taste of Home



fresh vegetable soup

- 4 medium tomatoes, chopped
- 2 medium potatoes, peeled and cubed
- 2 cups cut fresh green beans
- 2 small zucchini, cubed
- 1 medium yellow summer squash, cubed
- 4 small carrots, thinly sliced
- 2 celery ribs, thinly sliced
- 1 cup cubed peeled eggplant
- 1 cup sliced fresh mushrooms
- 1 small onion, chopped
- 1 tablespoon minced fresh parsley
- 1 tablespoon salt-free garlic and herb seasoning
- 4 cups V-8 juice

Combine all ingredients in a 5-qt. slow cooker. Cover and cook on low for 7-8 hours or until the vegetables are tender. **Yield:** 12-14 servings (about 3-1/2 quarts).

10-MINUTE PREP OR LESS

mexican chicken soup

- 1-1/2 pounds boneless skinless chicken breasts, cubed
- 2 teaspoons vegetable oil
- 1/2 cup water
- 1 envelope taco seasoning
- 1 can (32 ounces) V8 juice
- 1 jar (16 ounces) salsa
- 1 can (15 ounces) black beans, rinsed and drained
- 1 package (10 ounces) frozen corn, thawed
- 6 tablespoons cheddar cheese
- 6 tablespoons sour cream
- 2 tablespoons chopped fresh cilantro

In a large nonstick skillet, saute chicken in oil until no longer pink. Add water and taco seasoning; simmer until chicken is well coated. Transfer to a slow cooker. Add V8 juice, salsa, beans and corn; mix well. Cover and cook on low for 3-4 hours or until heated through. Serve with cheese, sour cream and cilantro. **Yield:** 6 servings.

10-MINUTE PREP OR LESS

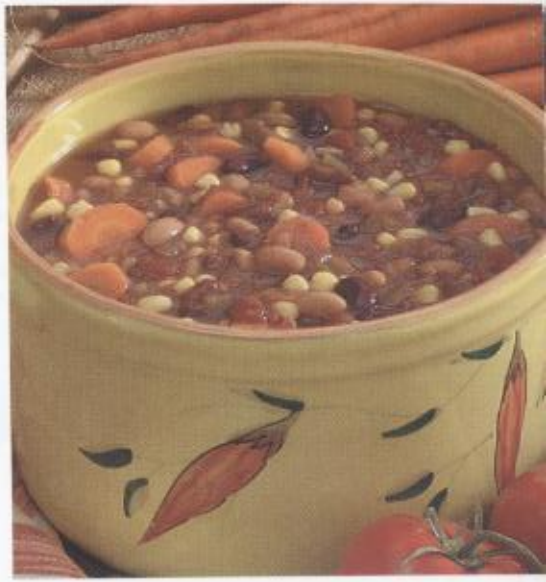
BONUS RECIPE

zippy bean stew

This bean stew is a staple for my co-workers and me once the weather turns cool.

—Debbie Matthews
Bluefield, West Virginia

Taste of Home



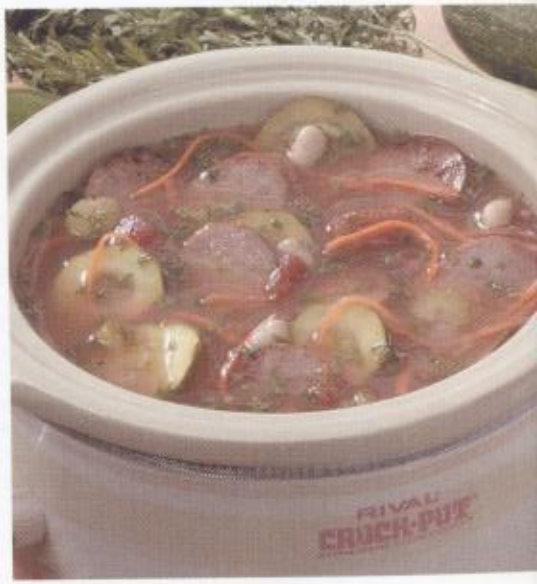
BONUS RECIPE

spicy kielbasa soup

Red pepper flakes bring a little spark to this hearty soup that's full of tasty ingredients. I like to serve steaming bowls of it with rye bread.

—Carol Custer
Clifton Park, New York

Taste of Home



10-MINUTE PREP OR LESS

zippy bean stew

- 1 can (14-1/2 ounces) vegetable *or* chicken broth
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (15 ounces) pinto beans, rinsed and drained
- 1 can (14-1/2 ounces) diced tomatoes and green chilies
- 1 can (4 ounces) chopped green chilies, undrained
- 1 package (10 ounces) frozen corn, thawed
- 3 cups water
- 1 large onion, chopped
- 2 medium carrots, sliced
- 2 garlic cloves, minced
- 2 teaspoons chili powder

Combine all ingredients in a slow cooker. Cover and cook on high for 4-5 hours or until heated through and flavors are blended. **Yield:** 6 servings.

spicy kielbasa soup

- 1/2 pound smoked turkey kielbasa, sliced
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 celery rib with leaves, thinly sliced
- 4 garlic cloves, minced
- 2 cans (14-1/2 ounces *each*) chicken broth
- 1 can (15-1/2 ounces) great northern beans, rinsed and drained
- 1 can (14-1/2 ounces) stewed tomatoes, cut up
- 1 small zucchini, sliced
- 1 medium carrot, shredded
- 1 tablespoon dried parsley flakes
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon pepper

In a nonstick skillet, cook kielbasa over medium heat until lightly browned. Add the onion, green pepper, celery and garlic. Cook and stir for 5 minutes or until vegetables are tender. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 8-9 hours. **Yield:** 5 servings.

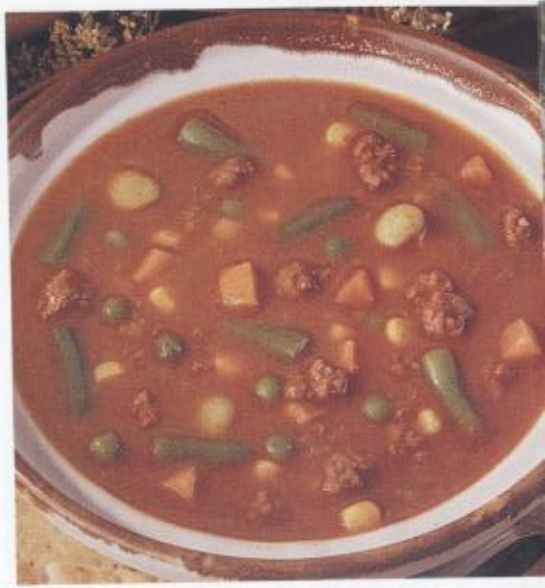
BONUS RECIPE

tomato hamburger soup

As a full-time teacher, I only have time to cook from scratch a few nights each week. This recipe makes a big enough batch to feed my family for two nights.

—Julie Kruger
St. Cloud, Minnesota

Taste of Home



BONUS RECIPE

spiced chili

My father was a cook in the Army and taught me the basics in the kitchen. My childhood baby-sitter inspired my love of cooking, too...in fact, she gave me this recipe.

—Julie Brendt
Antelope, California

Taste of Home

tomato hamburger soup

- 1 can (46 ounces) V-8 juice
- 2 packages (16 ounces *each*) frozen mixed vegetables
- 1 pound ground beef, cooked and drained
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 2 teaspoons dried minced onion

Salt and pepper to taste

In a 5-qt. slow cooker, combine the first five ingredients; mix well. Cover and cook on high for 4 hours or until heated through. Season with salt and pepper. **Yield:** 12 servings (3 quarts).

spiced chili

- 1-1/2 pounds ground beef
- 1/2 cup chopped onion
- 4 garlic cloves, minced
- 2 cans (16 ounces *each*) kidney beans, rinsed and drained
- 2 cans (15 ounces *each*) tomato sauce
- 2 cans (14-1/2 ounces *each*) stewed tomatoes, cut up
- 1 cup water
- 2 bay leaves
- 1/4 cup chili powder
- 1 tablespoon salt
- 1 tablespoon brown sugar
- 1 tablespoon dried basil
- 1 tablespoon Italian seasoning
- 1 tablespoon dried thyme
- 1 tablespoon pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried marjoram

Shredded cheddar cheese and additional chopped onions, optional

In a large skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker. Stir in the beans, tomato sauce, tomatoes, water and seasonings. Cover and cook on low for 4-5 hours. Discard bay leaves. If desired, serve in bread bowls and garnish with cheese and onions. **Yield:** 12 servings (about 3 quarts).

10-MINUTE PREP OR LESS

au gratin garlic potatoes

Cream cheese and a can of cheese soup turn ordinary sliced potatoes into a rich side dish that's the perfect accompaniment to almost any meal.

—Tonya Vowels
Vine Grove, Kentucky

Taste of Home

cheddar spirals

Our kids just love this and will sample a spoonful right from the slow cooker when they walk by. Sometimes I add cocktail sausages, sliced Polish sausage or cubed ham to the cheesy pasta for a hearty, all-in-one dinner.

—Heidi Ferkovich
Park Falls, Wisconsin

Taste of Home

10-MINUTE PREP OR LESS

au gratin garlic potatoes

- 1/2 cup milk
- 1 can (10-3/4 ounces) condensed cheddar cheese soup, undiluted
- 1 package (8 ounces) cream cheese, cubed
- 1 garlic clove, minced
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon pepper
- 2 pounds potatoes, peeled and sliced
- 1 small onion, chopped
- Paprika, optional

In a saucepan, heat milk over medium heat until bubbles form around side of saucepan. Remove from the heat. Add the soup, cream cheese, garlic, nutmeg and pepper; stir until smooth. Place the potatoes and onion in a 3-qt. slow cooker. Pour the milk mixture over the potato mixture; mix well. Cover and cook on low for 6-7 hours or until potatoes are tender. Sprinkle with paprika if desired. **Yield:** 6-8 servings.

cheddar spirals

- 1 package (16 ounces) spiral pasta
- 2 cups half-and-half cream
- 1 can (10-3/4 ounces) condensed cheddar cheese soup, undiluted
- 1/2 cup butter, melted
- 4 cups (16 ounces) shredded cheddar cheese

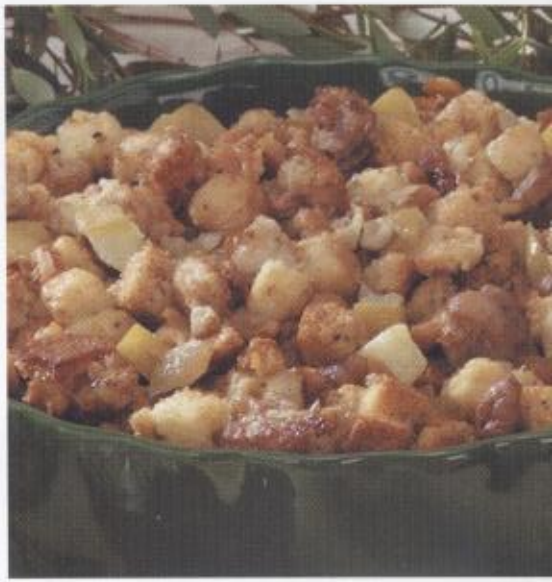
Cook pasta according to package directions; drain. In a 5-qt. slow cooker, combine the cream, soup and butter until smooth; stir in the cheese and pasta. Cover and cook on low for 2-1/2 hours or until cheese is melted. **Yield:** 12-15 servings.

sausage dressing

One Thanksgiving, when there was no room in my oven to bake stuffing, I turned to this recipe. The results were fantastic—very moist and flavorful. Even family members who don't usually eat stuffing had some. There were no leftovers.

—Mary Kendall
Appleton, Wisconsin

Taste of Home



10-MINUTE PREP OR LESS

creamy corn

A handful of ingredients and a slow cooker are all you'll need for this rich side dish. I first tasted it at a potluck with our camping club. It's easy to assemble and frees up time to make the main course.

— Judy McCarthy
Derby, Kansas

Taste of Home

sausage dressing

- 1 pound bulk pork sausage
- 1 large onion, chopped
- 2 celery ribs, chopped
- 1 package (14 ounces) seasoned stuffing croutons
- 1 can (14-1/2 ounces) chicken broth
- 1 large tart apple, chopped
- 1 cup chopped walnuts *or* pecans
- 1/2 cup egg substitute
- 1/4 cup butter, melted
- 1-1/2 teaspoons rubbed sage
- 1/2 teaspoon pepper

In a large skillet, cook the sausage, onion and celery over medium heat until meat is no longer pink; drain. Transfer to a greased 5-qt. slow cooker. Stir in the remaining ingredients. Cover and cook on low for 4-5 hours or until heated through. **Yield:** 12 servings.

10-MINUTE PREP OR LESS

creamy corn

- 2 packages (16 ounces *each*) frozen corn
- 1 package (8 ounces) cream cheese, cubed
- 1/3 cup butter, cubed
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

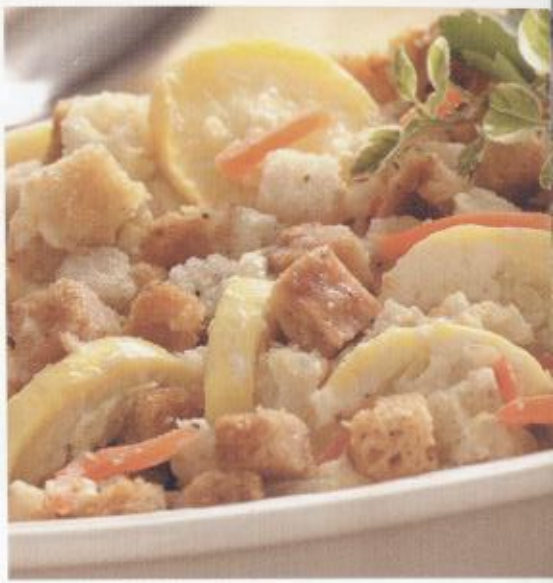
In a slow cooker, combine all ingredients. Cover and cook on low for 4 hours or until heated through and cheese is melted. Stir well before serving. **Yield:** 6 servings.

squash stuffing casserole

My friends just rave about this creamy side dish. It's a snap to jazz up summer squash, zucchini and carrots with canned soup and stuffing mix.

—Pamela Thorson
Hot Springs, Arkansas

Taste of Home



corn spoon bread

I prepare this comforting side dish with all of my holiday meals. It's moister than corn pudding made in the oven, plus the cream cheese is a nice addition. It goes great with Thanksgiving turkey or Christmas ham. *—Tamara Ellefson*
Frederic, Wisconsin

Taste of Home

squash stuffing casserole

- 1/4 cup all-purpose flour
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 cup (8 ounces) sour cream
- 2 medium yellow summer squash, cut into 1/2-inch slices
- 2 medium zucchini, cut into 1/2-inch slices
- 1 small onion, chopped
- 1 cup shredded carrots
- 1 package (8 ounces) stuffing mix
- 1/2 cup butter, melted

In a bowl, combine the flour, soup and sour cream until blended. Add the vegetables and gently stir to coat. Combine the stuffing mix and butter; sprinkle half into a 5-qt. slow cooker. Top with vegetable mixture and remaining stuffing mixture. Cover and cook on low for 4-5 hours or until vegetables are tender. **Yield:** 8 servings.

corn spoon bread

- 1 package (8 ounces) cream cheese, softened
- 1/3 cup sugar
- 1 cup milk
- 1/2 cup egg substitute
- 2 tablespoons butter, melted
- 1 teaspoon salt
- 1/4 teaspoon ground nutmeg
- Dash pepper
- 2-1/3 cups frozen corn, thawed
- 1 can (14-3/4 ounces) cream-style corn
- 1 package (8-1/2 ounces) corn bread/muffin mix

In a large mixing bowl, beat cream cheese and sugar until smooth. Gradually beat in milk. Beat in the egg substitute, butter, salt, nutmeg and pepper until blended. Stir in corn and cream-style corn. Stir in corn bread mix just until moistened. Pour into a greased 3-qt. slow cooker. Cover and cook on high for 3-4 hours or until center is almost set. **Yield:** 8 servings.

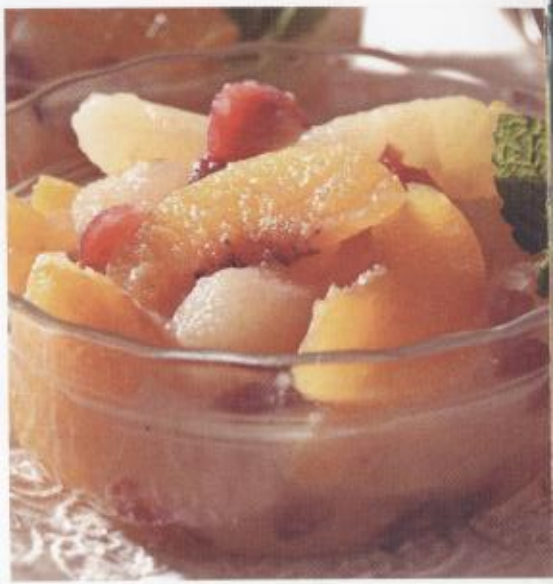
10-MINUTE PREP OR LESS

hot fruit salad

This comforting side dish is convenient to make in the slow cooker when your oven and stovetop are occupied with other dishes.

—Debbie Kimbrough
Lexington, Mississippi

Taste of Home



10-MINUTE PREP OR LESS

warm fruit compote

I rely on the convenience of canned goods and my slow cooker to make this old-fashioned side dish. Full of peaches, pears, pineapple and apricots, it makes a heart-warming accompaniment to any menu. *—Mary Ann Jonns*
Midlothian, Illinois

Taste of Home

10-MINUTE PREP OR LESS

hot fruit salad

- 3/4 cup sugar
- 1/2 cup butter, melted
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon salt
- 2 cans (15-1/4 ounces *each*) sliced peaches, drained
- 2 cans (15-1/4 ounces *each*) sliced pears, undrained
- 1 jar (23 ounces) chunky applesauce
- 1/2 cup dried apricots, chopped
- 1/4 cup dried cranberries

In a 3-qt. slow cooker, combine the sugar, butter, cinnamon, nutmeg and salt. Stir in the remaining ingredients. Cover and cook on high for 2 hours or until heated through. **Yield:** 10 servings.

10-MINUTE PREP OR LESS

warm fruit compote

- 2 cans (29 ounces *each*) sliced peaches, drained
- 2 cans (29 ounces *each*) pear halves, drained and sliced
- 1 can (20 ounces) pineapple chunks, drained
- 1 can (15-1/4 ounces) apricot halves, drained and sliced
- 1 can (21 ounces) cherry pie filling

In a 5-qt. slow cooker, combine the peaches, pears, pineapple and apricots. Top with pie filling. Cover and cook on high for 2 hours or until heated through. Serve with a slotted spoon. **Yield:** 14-18 servings.

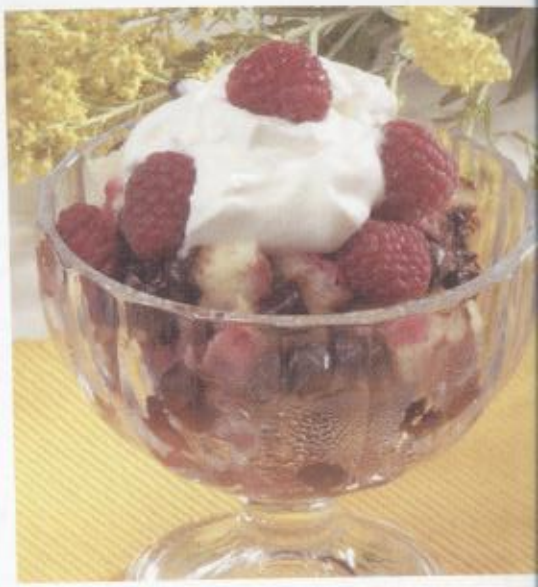
10-MINUTE PREP OR LESS

chocolate bread pudding

I love chocolate and I love berries, so I was thrilled to come across this recipe that combines the two. I like to use egg bread when making this dessert. Since it cooks in the slow cooker, I can tend to other things.

—Becky Foster
Union, Oregon

Taste of Home



10-MINUTE PREP OR LESS

fudgy peanut butter cake

I clipped this recipe from a newspaper years ago. The house smells great while it's cooking. My husband and son enjoy this warm dessert with vanilla ice cream and nuts on top.

—Bonnie Evans
Norcross, Georgia

Taste of Home

10-MINUTE PREP OR LESS

chocolate bread pudding

6 cups cubed day-old bread (3/4-inch cubes)
1-1/2 cups semisweet chocolate chips
1 cup fresh raspberries
4 eggs
1/2 cup whipping cream
1/2 cup milk
1/4 cup sugar
1 teaspoon vanilla extract
Whipped cream and additional raspberries, optional

In a greased slow cooker, layer half of the bread cubes, chocolate chips and raspberries. Repeat layers. In a bowl, whisk the eggs, cream, milk, sugar and vanilla. Pour over bread mixture.

Cover and cook on high for 2-1/4 to 2-1/2 hours or until a thermometer reads 160°. Let stand for 5-10 minutes. Serve with whipped cream and additional raspberries if desired. **Yield:** 6-8 servings.

10-MINUTE PREP OR LESS

fudgy peanut butter cake

3/4 cup sugar, *divided*
1/2 cup all-purpose flour
3/4 teaspoon baking powder
1/3 cup milk
1/4 cup peanut butter
1 tablespoon vegetable oil
1/2 teaspoon vanilla extract
2 tablespoons baking cocoa
1 cup boiling water
Vanilla ice cream

In a bowl, combine 1/4 cup sugar, flour and baking powder. In another bowl, combine the milk, peanut butter, oil and vanilla; stir into dry ingredients just until combined. Spread evenly into a slow cooker coated with nonstick cooking spray.

In a bowl, combine the cocoa and remaining sugar; stir in boiling water. Pour into slow cooker (do not stir). Cover and cook on high for 1-1/2 to 2 hours or until a toothpick inserted near the center of cake comes out clean. Serve warm with ice cream. **Yield:** 4 servings.

10-MINUTE PREP OR LESS

chocolate pecan fondue

When our children have friends sleep over, I like to surprise them with this chocolate treat. Our favorite dippers include fruit, cookies, pound cake and marshmallows.

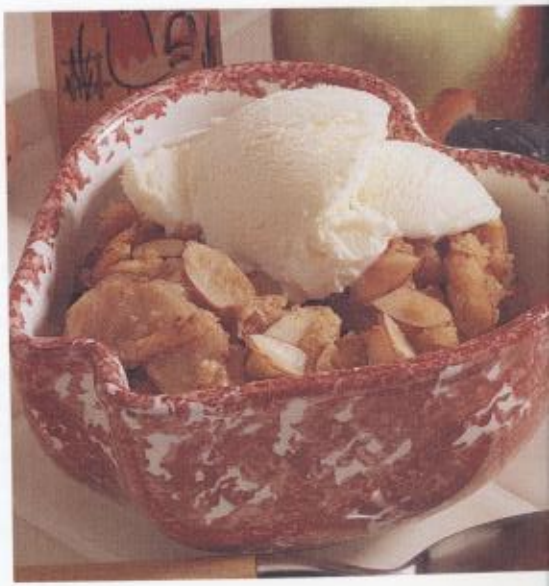
—Suzanne Cleveland
Lyons, Georgia

Taste of Home

nutty apple streusel dessert

Many people don't think of using a slow cooker to make dessert, but I like finishing dinner and having this hot, scrumptious apple treat waiting to be served up. I can start it in the morning and not think about it all day. *—Jacki Every*
Rotterdam, New York

Taste of Home



10-MINUTE PREP OR LESS

chocolate pecan fondue

1/2 cup half-and-half cream
2 tablespoons honey
9 ounces semisweet chocolate, broken into small pieces
1/4 cup finely chopped pecans
1 teaspoon vanilla extract
Fresh fruit and shortbread cookies

In a heavy saucepan over low heat, combine cream and honey; heat until warm. Add chocolate; stir until melted. Stir in pecans and vanilla. Transfer to a small slow cooker or warmed fondue pot and keep warm. Serve with fruit and cookies. **Yield:** 1-1/3 cups.

nutty apple streusel dessert

6 cups sliced peeled tart apples
1-1/4 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
3/4 cup milk
2 tablespoons butter, softened
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup biscuit/baking mix
TOPPING:
1 cup biscuit/baking mix
1/3 cup packed brown sugar
3 tablespoons cold butter
1/2 cup sliced almonds
Ice cream *or* whipped cream, optional

In a large bowl, toss apples with cinnamon, allspice and nutmeg. Place in a greased slow cooker. In a mixing bowl, combine milk, butter, sugar, eggs, vanilla and baking mix; mix well. Spoon over apples. For topping, combine biscuit mix and brown sugar in a bowl; cut in butter until crumbly. Add almonds; sprinkle over apples.

Cover and cook on low for 6-7 hours or until the apples are tender. Serve with ice cream or whipped cream if desired. **Yield:** 6-8 servings.

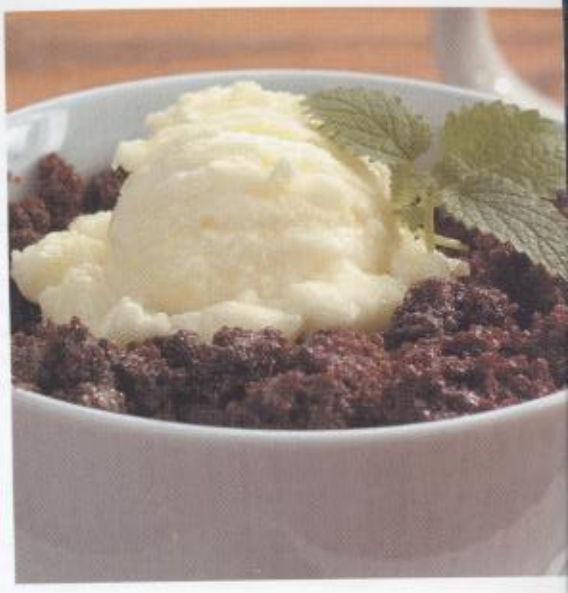
10-MINUTE PREP OR LESS

chocolate pudding cake

This rich, fudgy dessert is a cross between pudding and cake. I like to serve it warm with a scoop of ice cream. Whenever I take it to parties, everybody wants the recipe.

—Paige Arnette
Lawrenceville, Georgia

Taste of Home



fruit dessert topping

You'll quickly warm up to the old-fashioned taste of this fruit topping. Spoon it over vanilla ice cream or slices of pound cake.

—Doris Heath
Franklin, North Carolina

Taste of Home

10-MINUTE PREP OR LESS

chocolate pudding cake

- 1 package (18-1/4 ounces) chocolate cake mix
- 1 package (3.9 ounces) instant chocolate pudding mix
- 2 cups (16 ounces) sour cream
- 4 eggs
- 1 cup water
- 3/4 cup vegetable oil
- 1 cup (6 ounces) semisweet chocolate chips
- Ice cream *or* whipped cream, optional

In a mixing bowl, combine the first six ingredients. Beat on medium speed for 2 minutes. Stir in chocolate chips. Pour into a 5-qt. slow cooker that has been coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a toothpick inserted near the center comes out with moist crumbs. Serve in bowls with ice cream or whipped cream if desired. **Yield:** 10-12 servings.

fruit dessert topping

- 3 medium tart apples, peeled and sliced
- 3 medium pears, peeled and sliced
- 1 tablespoon lemon juice
- 1/2 cup packed brown sugar
- 1/2 cup maple syrup
- 1/4 cup butter, melted
- 1/2 cup chopped pecans
- 1/4 cup raisins
- 2 cinnamon sticks (3 inches)
- 1 tablespoon cornstarch
- 2 tablespoons cold water
- Pound cake *or* ice cream

In a slow cooker, toss apples and pears with lemon juice. Combine the brown sugar, maple syrup and butter; pour over fruit. Stir in the pecans, raisins and cinnamon sticks. Cover and cook on low for 3-4 hours.

Combine cornstarch and water until smooth; gradually stir into slow cooker. Cover and cook on high for 30-40 minutes or until thickened. Discard cinnamon sticks. Serve over pound cake or ice cream. **Yield:** about 6 cups.

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